

C6IPWHM2

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Pyrolitic
EAN code	8017709332594
Energy efficiency class	A












Aesthetics



Aesthetic	Classica	No. of controls	6
Series	Sinfonia	Serigraphy colour	Black
Colour	White	Type of control setting hob	Hybrid: Knobs + Touch
Finishing	Glossy	Hob LED colours	Red
Design	Square design	Handle	Smeg Classic
Door	With 2 horizontal strips	Handle Colour	Brushed stainless steel
Upstand	Yes	Glass type	Eclipse
Hob colour	Stainless steel	Feet	Silver
Command panel finish	Enamelled metal	Storage compartment	Door
Control knobs	Smeg Classic	Logo	Assembled st/steel
Controls colour	Stainless steel	Logo position	Facia below the oven
Display	DigiScreen		

Programme / Functions

No. of cooking functions	9
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Small grill
 Large grill	 Fan grill (large)	 Fan assisted bottom

Cleaning functions



Hob options



Control lock	Yes	Limited Power Consumption Mode	Yes
End cooking timer	4	Limited Power Consumption Mode in W	1000, 1600, 2200, 2800, 3500, 6000, 7200 W
Minute minder	1	Bridge option	Yes

Hob technical features



Total no. of cook zones 4

Front left - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Rear left - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Rear right - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Front right - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

Booster power left Bridge	3,0 kW	Minimum pan diameter indication	Yes
Booster power right Bridge	3,0 kW	Selected zone indicator	Yes
Automatic switch off when overheat	Yes	Residual heat indicator	Yes
Automatic pan detection	Yes		

Main Oven Technical Features



No. of lights	1	Removable inner door	Yes
Fan number	1	Total no. of door glasses	4
Net volume of the cavity	70 l	No. of thermo-reflective door glasses	3
Gross volume, 1st cavity	79 l	Safety Thermostat	Yes
Cavity material	Ever Clean enamel	Heating suspended when door is opened	Yes
No. of shelves	5	Cooling system	Tangential
Type of shelves	Metal racks	Door Lock During Pyrolysis	Yes
Light type	Halogen	Usable cavity space dimensions (HxWxD)	360X460X425 mm
Light Power	40 W	Temperature control	Electro-mechanical
Cooking time setting	Start and Stop	Lower heating element power	1200 W
Light when oven door is open	Yes		
Door opening	Flap down		
Removable door	Yes		
Full glass inner door	Yes		

Upper heating element - Power	1000 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Grill type	Electric

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °C

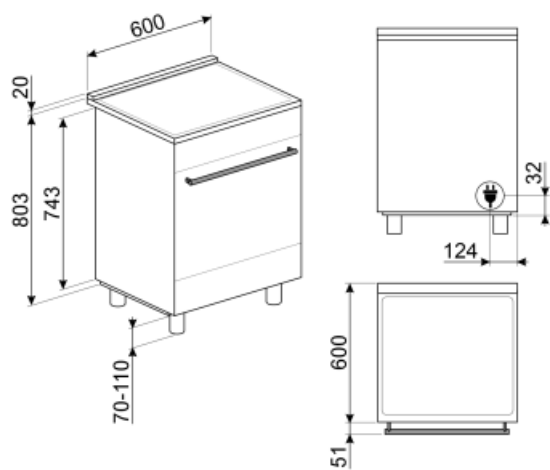
Accessories included for Main Oven & Hob



Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Telescopic Guide rails, total Extraction	1
40mm deep tray	1	Meat Probe	1

Electrical Connection

Electrical connection rating	10000 W	Type of electric cable installed	Yes, Single phase
Current	44 A	Additional connection modalities	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



Not included accessories



SFLK1

Child lock



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



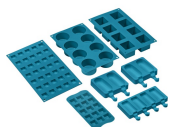
GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITP60X9

















Splashback, stainless steel, suitable for 60X60cm Concerto cookers with pyro and MF oven















SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

Symbols glossary (TT)

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		Air cooling system: to ensure a safe surface temperatures.
	4.3 inch display with LED technology, usability with knobs + 3 touch keys		Quadruple glazed: Number of glazed doors.
	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking		Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.
	Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.		Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.
	Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.		ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment
	Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.		Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.
	Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.		Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.

	Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.		Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.
	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.		The inner door glass: can be removed with a few quick movements for cleaning.
	Side lights: Two opposing side lights increase visibility inside the oven.		PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.
	Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.		The oven cavity has 5 different cooking levels.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.		Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.
	TWIN_ZONE_72dpi		The capacity indicates the amount of usable space in the oven cavity in litres.

Benefit (TT)

True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive